

Chapter Ag 31

DAIRY PLANT SANITATION

Ag 31.01 Definitions
 Ag 31.02 Sanitary standards

Ag 31.03 Frozen desserts; maximum bacterial counts

Ag 31.01 Definitions. (1) The term "dairy plant" shall mean dairy plant or receiving station as defined in section 97.04, Wis. Stats., and for the purpose of this regulation shall include counter freezers licensed under section 97.05, Wis. Stats.

(2) "Dairy product" shall mean dairy product as defined in section 97.04, Wis. Stats.

Ag 31.02 Sanitary standards. Every operator of a dairy plant shall maintain and operate such plant in conformity with the following requirements:

(1) (a) Buildings shall be so constructed as to prevent the harboring or entrance of vermin and insects. Pets shall be excluded.

(b) Doors and windows or other openings to the outside shall be protected with screens or other devices against the entrance of insects.

(2) Dairy plant rooms shall be used only for the handling and storage of dairy products or dairy product ingredients; provided, that this subsection shall not apply to counter freezer premises.

(3) The floors of all rooms where dairy products are handled or stored shall be constructed of impervious, easily cleaned material, and shall be sloped to provide complete drainage of waste fluids. All drains shall be trapped.

(4) Walls and ceilings in rooms where dairy products are processed or stored shall have a smooth, washable, light-colored surface, and shall be kept clean and in good repair.

(5) All rooms in which dairy products are handled shall be well lighted and ventilated. Ceilings in processing rooms shall be insulated to prevent condensation.

(6) Toilets in dairy plants shall be of flush type, vented to the outside of the building. Doors to toilet rooms shall not open directly into any area where dairy products are processed or stored. Hand-washing facilities, including heated running water, soap and individual towels, shall be provided. A sign directing employees to wash hands before returning to work shall be placed in the toilet room.

(7) Every dairy plant shall have an adequate supply of safe, sanitary water, and such supply shall be tested once every 12 months.

(8) Dairy product operations shall be so located and conducted as to prevent contamination of the dairy products, equipment, utensils and containers.

(9) All dairy plant equipment and pipelines shall be constructed of sanitary type material that may be thoroughly cleaned. All parts of such equipment and pipelines with which dairy products come in contact shall be easily accessible for cleaning. Dairy plant equipment and utensils shall be thoroughly cleaned and shall be subjected to

bactericidal treatment prior to each use. Cleaning materials or devices which leave metal or other residues not likely to be removed by washing shall not be used on equipment surfaces with which dairy products come into contact.

(10) Boiler rooms shall be separated from intake, processing and storage rooms by tight partitions.

(11) (a) No person affected with a communicable disease shall be permitted to work in a dairy plant.

(b) Persons coming into contact with dairy products or handling equipment in the plant shall keep their hands clean and wear clean, light-colored garments, including head covers.

Ag 31.03 Frozen desserts; maximum bacterial counts. Sanitary procedures in the processing, handling and storing of ice cream, ice milk, sherbet, ices and other similar frozen desserts shall be such that the finished product shall have a bacterial plate count not to exceed 50,000 per milliliter and a coliform count not to exceed 10 per milliliter. Samples of frozen desserts, used to determine compliance with bacteriological requirements, shall be obtained from supplies owned by or in the possession of the dairy plant operator.